# HORTICULTURE

## HORTICULTURAL HINTS.

Plant berries in your new ground.

Keep your fruit trees well trimmed.

Make quality rather than quantity the principal aim.

Fruit trees or plants will not take care of themselves.

Grapes thrive best in well cultivated and well drained land.

Cherry trees must be grafted early if good results are expected.

Trees with bruised or mangled roots or tops should be cut down.

Having the orchard trimmed up keeps the trees bearing well.

Annual pruning largely avoids the necessity for removing large limbs.

No fruit repays judicious pruning and trimming better than the pear.

Choose young, thrifty trees, with good roots and straight, clean tops.

By stirring the soil after every rain the weeds will be more easily destroyed.

Keep your grown trees thrifty and in good condition as well as plant young ones.

It is not a bad plan to plant trees along the roadside the whole length of the farm.

In setting out a tree, save some of the top soil, especially to put around the roots.

Nectarines and apricots can be grown anywhere that the peach or prune will thrive well.

In the spring is the best time to prune the peach. Cut back one half of the new growth of wood.

Mulching prevents the early flow of sap by preventing the ground from warming up too soon.

Either red clover alone or clover and orchard grass is best to be used in seeding down the orchard.

The peach and plum are nearly enough related to be budded or grafted on each other.

The best plan with cherries is to plant enough trees to supply the family and the birds. Who would begrudge the birds all the cherries they can eat?

Never plant a block of one variety of any fruit tree; for good results mix the varieties. Cross pollenization is best; and some sorts are barren otherwise.

I find it just as easy to raise good-sized peaches as small ones. We depend largely on pruning and try not to leave too many fruit buds or too much wood. As peaches only grow on the new wood, it is necessary to prune heavily, especially on old trees, to stimulate growth of new wood. My trees are five years old. They yielded about eight tons per acre last year and six tons the year before. Last winter I cut them heavily. I cut out many limbs from two to three inches in diameter, besides thinning out the laterals and cutting back heavily all that I left. As a result I am forcing out new growths in the body of the tree, low down where I want it, which will bear fruit next year.

## ADULTERATED PARIS GREEN.

Orchardists who are preparing to spray for codlin moth should be on their guard against adulterated Paris green. A rough but fairly accurate test can be made by placing a small quantity upon a pane of glass, and holding it in a slanting position, tapping gently with the finger until the material all runs off. If the film adhering to the glass is of a uniform, bright green color, it is probably pure. If there are white or colored streaks in the film it should be rejected, as it is impure, and as the amount of adulteration is not known, no estimate can be made of the amount to use. With pure Paris green the proper proportion is 1 pound to 200 gallons of water. Under the new Colorado law trees cannot be sprayed with poison during the blossoming period, on account of the injury to bees, but may be sprayed as soon as the blossoms fall and for the codlin moth any time within ten days thereafter will answer just as well.—Field and Farm.

## SPRAYING FOR APPLE SCAB.

This fungous disease produces scabby spots upon the fruit and also attacks the leaves and green shoots. It first appears on the leaves in the shape of smoky, greenish spots, more or less circular in outline. These gradually enlarge, finally becoming almost black. Spores or seeds are produced in immense numbers and by means of these the disease spreads to the fruit and to other trees. The spores winter on fallen fruit, leaves, etc., and are ready to start in spring. The growth of the tree is checked and the fruit in many cases practically ruined, especially for market.

Spraying with Bordeaux mixture has been found effective by the Ohio Experiment Station, Bulletin 79. In the spring, before growth starts, give the first application of the spray made as follows: Copper sulphate, 4 pounds; pure fresh quicklime, 4 pounds; water to make 50 gallons. Just before the blossoms open, spray again and after the petals have fallen give a third application. If there is still evidence of scab, spray again seven or ten days later, but three times will usually be found sufficient.

Many orchardists entirely neglect their trees during an "off" year, thinking that as there is no fruit to be looked after, spraying is not necessary. A moment's consideration will show the fallacy of this. The fungous diseases, particularly scab, being able to live and thrive on the branches and leaves, produce innumerable spores the year there is no fruit and these will cause great loss the following season. The only way to secure immunity is to spray regularly each spring and summer, fruit or no fruit.—American Agriculturist.

However low the prices may be, it will always pay to do the best we can. If the profit from a good crop of wheat or corn, or from a good beef animal, is small, remember that it would have been smaller still if the crop or the animal had been a poor one.

## THREE NEW WEEDS OF THE MUSTARD FAMILY.

Three plants belonging to the mustard family have been reported from several new localities in the northern United States and Canada during the past four years. In some of these places they have already become aggressive weeds. Although they are as yet confined to comparatively small areas and have thus far caused little damage in this country, the fact that they are spreading in grain fields, meadows, and cultivated land, and also that they are weeds in the fields of western Europe, are reasons why farmers should be warned to be on the lookout for them. There is little danger of injury from noxious weeds of this class if they can be recognized and destroyed upon their first appearance. These species are not described in any American manuals of plants except in the larger ones issued within the last two years.

# LIVE STOCK.

Damaged corn is always very dear feed for a horse.

Unquestionably oats, corn, bran and hay come first in the list of horse foods.

In selecting a man to care for and work the horse, accept none that are not naturally fond of horses.

Every intelligent farmer should have at least two finely bred, stylish young horses ready for market every year.

Every blow or cross word given the dairy cow costs the owner from 2 cents up, according to the nervous temperament of the cow.

When a horse is off his feed, or slightly ailing from any cause not indicative of violent disease, bran mashes with good nursing will bring him out all right in nine cases out of ten.

Clean out the feet of every horse when the day's work is done; brush the necks and breasts thoroughly, and if they are inclined to be at all tender or sore, bathe with some cooling lotion.

It is impossible to get the entire amount of milk from some cows without reaching well up onto the udder, and inducing the milk to flow into the teats. Many good cows are prematurely dried through neglect of this simple thing.

Sometimes there is more in the dairyman than in the breed, silage, patent churn, starter, and all other paraphernalia. Regularity, cleanliness and common sense count for a great deal. Prizes are often taken where the open pan and barrel churn are the only utensils.

There are instances where a breeding sow has been kept a dozen years or more, but as a rule, it is believed that seven years is the limit of usefulness as a breeder. When she holds up her head like a cow in feeding it shows that she is losing her teeth, and is not to be kept for breeding purposes.

With the right management a sow should produce two litters of pigs each year, and two or three sows will usually supply all that the average farmer will care to feed and fatten. With care in breeding and in fostering these can be so distributed that some will be preparing for market at all seasons.

The pigs should be taught to eat as early as possible, and should be provided with an apartment into which the sow cannot enter. They will begin to eat regularly at four weeks old, and can then be weaned without any loss. Bran is the best food we have for developing bone and muscle, and a little additional corn is a help, says the Indiana Farmer.

Butter and eggs seem really made to go together, and nothing fits better on a dairy farm than a moderate lot of chickens. Not only do the latter consume the waste milk products with profit, but those who pay the best prices for golden butter will be quickest to buy the fresh eggs and the fat poultry. They mutually help each the sale of the other.

## TYPES OF KENTUCKY SADDLE-HORSES.

Kentuckians have bred saddle-horses for beauty and charm, and have got them. There is a charm about the Kentucky horse that no other American horse has. No other animals I have met in the country exists in the memory with quite the fascination of certain horses I have seen in Kentucky. There was, for instance, a few miles from Lexington, a roan gelding that had this fascination to a high degree. He had the graceful Kentucky characteristics—and yet with a difference. His beauty appeared particularly in the shape of the rump and in the carriage of the tail. There was an exquisite trick in the conformation of the quarters. "Charming and very Kentucky," you said, as you looked at them, and yet you felt you had never seen quite that before. It was perhaps a bold flight nearer the Kentucky ideal than you had seen. This quality of the figure was certainly due to an infusion of the Denmark grace.

The tail was the other chief beauty. There was an airy grace in the carriage of it which reminded you of the fortunate work of some architect of genius. "What have you done to him?" I said, referring to the graceful lightness with which the tail was held. "Nothing," said the farmer; "as you drive out of the gate you will see his old dam in the pasture to the left, and you will see that she carries just the same tail that he does." I did look at the mare on the way out, and it was so. This carriage of the tail is also a Denmark characteristic. It is said, by the way, that this tail has been transmitted to the Kentucky horse from the Arab progenitor of the English thoroughbred, and that the trait is due to the fact that the hair was not allowed to grow upon the tail of an Arab till he was five years old; the custom of keeping the tail shaved, observed through many generations, made it thus light and easily held up.—Harper's Weekly.

A planted field whose surface is kept stirred may give an increase in crop over that produced by a heavy application of fertilizer. A blanket of fine soil on the surface during a hot, dry week can be of great value, and really becomes the turning point of profit if present, when loss might result from its absence.

# POULTRY YARD

## CONTINUOUS EGG LAYING.

No breed of hens will lay an egg each day for any very long time without a period of rest. This is true even of what are called the non sitting varieties. There are a few days rest, generally, though sometimes not more than one or two between different settings. It is really surprising to see a small hen—and some of the best layers are usually of small breeds—producing her weight in eggs within three or four weeks. For its bulk, the egg furnishes the most nutrious food that a man can eat. Except its shell, everything is eatable and nutritious. But all hens have to pass some time in moulting. To produce a new coat of feathers takes much the same kind of nutrition as to produce an egg. During this period, therefore, egg production ceases, and if moulting is delayed until cold weather the fowl does not usually begin laying until spring.

White wash your hen houses, and kill the lice by so doing.

Soft shelled eggs are due either to too much fat or too little lime.

Eggs even two weeks old are unfit for hatching purpose, even if turned every two or three days.

For the egg eating habit soak egg shells in kerosene oil and scatter around, says the Wisconsin Farmer.

Clean your poultry houses twice a week at least, and whitewash once a month if you want your hens kept free from lice.

For ducklings just hatched a mess of one part chopped hard boiled eggs and two parts dry bread crumbs, moistened with good milk and well mixed together, is a good food for a few days.

Edward Atkinson says: The product of the egg mines is greater than the product of the iron furnace; is about twice the value of the wool product, and three or four times that of the output of silver.

Tuykeys and chickens of all ages like charcoal. It is sometimes mixed with food, but it is better given separately. Break it into pieces that can be swallowed easily, then place in a box where they can help themselves.

Feed your hens meat. Ground bones, of course, make good food but it is now almost universally admitted that there is no equal of meat as an egg producing food. Give your non-layers about one tenth of a pound of meat early in the morning, omitting the usual grain ration, and await results.

A writer in the American Agriculturist states that cholera in chickens an turkeys can in its earlier stages be sometimes cured by giving the affected a tablespoonful of ginger tea three times per day. A teaspoonful of ginger to each cup of water will make in sufficiently strong.

Double yolk eggs indicate that the hen that lays them is too fat. They are abnormal and in a short while the hen will cease laying altogether. Better diminish her portion of the food and get a regular supply of moderately sized eggs rather than a few of such extremely large ones. Do not feed her so highly.

When grass is just coming in it will be an advantage to use a little salt in the ground grain food, but only enough for seasoning. Too much salt is destrimental, creating thirst and leading to inflammation of the bowels. This is due to the drain on the body of its fluids, the birds being unable to drink sufficient water to counteract the effects of an overdose of salt.

# THE DAIRY.

## ECONOMY IN DAIRYING.

Correspondence of the Progressive Farmer.

The by-products of the dairy are well worth looking after carefully, because many times they can be made to greatly increase the profits and in some instances are almost the entire profits.

In a previous letter mention was made of the butter making operation of Leslie Fuller, Bramans Corners, Schenectady Co., New York. In a letter received from him since then he gave an account of his method of converting his skimmilk into cottage cheese, which he is able to dispose of at a good price.

Mr. Fuller uses a portable creamery and practices the Swedish system of cream raising, therefore his skimmilk is sweet and in the best possible condition when drawn from the creamery and from under the cream, thus producing the final separation of the cream from the milk.

He has a small, almost miniature cheese vat made on nearly the same general plan of large self heating vats used in large dairies and small cheese factories. The milk vat is made of tin and sets in a galvanized iron water vat.

The heating is done by a kerosene oil lamp with three burners, but to save time the water to fill it is first heated on the cook stove.

The skimmilk from the portable creamery is put into the milk vat before breakfast and a kettle of hot water is poured into the water vat. The morning's skimmilk is allowed to stand in the milk vat till evening; then the skimmilk of the milk set in the morning for cream raising is drawn from under the cream and put into the milk vat and at the same time the buttermilk from that day's churning is also put in. Then another kettle of boiling water is put into the water vat.

By morning the contents of the milk vat are curdled, then the water is drawn off from the outer vat into kettles and used for heating and by the time the milking is done the water in the kettles is boiling hot and is again poured back into the water vat.

Then the lamp is lighted, the burners turned low and the lamp placed in position, at which time the family go to breakfast. Soon after that meal is finished—say ten or fifteen minutes—the temperature of the water is up to 110 degrees and the lamp is then turned out. But before that time, or as soon as the milk room is reached, after breakfast, the curd is cut in inch cubes, which allows the whey to separate from it. The whey is dipped into a large pail and the curd into a flour sack. The latter is held over a large pail till most of the whey runs out, when the sack is hung up for two hours to allow the whey to more completely drain out.

Now it will be seen that the milk vat is again empty. The skimmilk from the portable creamery—i. e., that from the milk set for cream raising the evening before, is put into the milk vat and the operation gone through six times each week.

On Friday, the day before the cheese is to be delivered, there will be six sacks of curd. They are then cut into small pieces and worked fine by the hands, something like mixing bread, as Mr. Fuller expresses it, and salt is at the same time mixed in. The salting is done by taste, but by weight would to the writer seem a better way. Mr. Fuller thinks a machine for grinding the curd would be an improvement.

After the curd is salted and mixed, it is moistened just enough with sweet milk to make the bits of curd stick together, when it is formed by hand into balls, though Mr. Fuller is thinking of getting a mould for that operation.

These balls of cottage cheese weigh a little more than three quarters of a pound each, or about ten pounds to the dozen.

They are then packed into boxes 4 inches high inside, with hinged covers, nicely painted outside. Each time, before packing the balls in, the boxes are lined with white wrapping paper. A largeprinted label is pasted on the cover of each box.

Mr. Fuller has four customers at Amsterdam, N. Y.—eleven miles from his home—to whom he delivers the cheese every Saturday and finds the demand greater than the supply. One of his customers keeps a meat market and the other three are grocerymen. One of his customers wanted the entire production, but Mr. Fuller prefers to distribute it through the city.

Mr. Fuller estimates that his skim milk made into cottage cheese brings him $1 00 per 100 pounds. Then he has left the whey which when mixed with middlings makes excellent feed for hogs and hens and by putting in a little oil meal makes a fine feed on which to raise calves. He can truthfully be called a manufacturing farmer.

F. W. MOSELEY.

Clinton, Iowa.



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